



EVENING
À LA CARTE MENU

HAMPSHIRE HOUSE
— Beacon Hill —

YOUR PRIVATE EVENT SPACE IN BOSTON

Located in the heart of Beacon Hill, the Hampshire House is one of Boston's most classic event venues. Our unique banquet hall rooms feature sweeping views of the Boston Public Garden, with elegance that speaks to Boston's finest traditions. At the Hampshire House, comfort and style transform standard events into charming and memorable events. With a working fireplace on every level, hand-crafted oak bars, and brass chandeliers, the Hampshire House is an event venue with unparalleled warmth and intimacy for your unforgettable occasion. Whether you are celebrating life's special milestones, entertaining clients, honoring family & friends, rewarding star employees, launching creative business strategies, or raising funds for your association, make yourself at home at the Hampshire House.





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RECEPTIONS

EVENING RECEPTIONS

COLD HORS D'OEUVRES

\$8 per piece (minimum order of 25 pieces)

Butler passed or display table (display table recommendation is 4-6 items per person)

RUBY GRAPES goat cheese, roasted almonds (GF)

MINIATURE GAZPACHO cucumber, sour cream (V, GF)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

EGGPLANT BRUSCHETTA rye (VG)

WATERMELON & FETA SKEWER fresh mint, pomegranate glaze (V, GF)

SEA SCALLOPS WITH MANGO (GF, DF)

LUMP CRAB SALAD English cucumber (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

MINIATURE LOBSTER ROLL fresh chives

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

OYSTER SHOOTER* mignonette (GF, DF) (min. 50 pieces)

CAVIAR & POTATO American caviar, house- made waffle potato chip, crème fraîche, chive sticks

GRILLED CHICKEN SPRING ROLL crispy vegetables in rice paper, sweet chili sauce (GF, DF)

SEARED BEEF TENDERLOIN TARTARE* Dijon mustard, grilled focaccia bread (DF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread



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EVENING RECEPTIONS

HOT HORS D'OEUVRES

\$8 per piece (minimum order of 25 pieces)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger, lime (VG, GF)

ZUCCHINI & CHICKPEA FRITTER tomato confit (VG, GF)

SWEET BEET FALAFEL arugula basil pesto (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS Asiago cheese, phyllo dough (V)

CRISP POLENTA CAKES olive tapenade (V, GF)

WILD MUSHROOM & SWEET ONION TARTLET goat cheese (V)

MARYLAND CRAB CAKES Cajun rémoulade sauce

LOBSTER MACARONI & CHEESE toasted breadcrumbs

GRILLED SHRIMP cilantro (GF, DF)

MINIATURE LOBSTER BISQUE sweet sherry

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

PECAN CRUSTED CHICKEN CROQUETTE spicy mango chutney

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

PETIT BURGER* American cheese, ketchup, mustard, cornichon, truffled French fries

BABY LAMB CHOPS* Dijon mustard, herbed breadcrumbs (Halal, DF)

BEEF & MUSHROOM* vol au vent, stroganoff sauce



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EVENING RECEPTIONS

CULINARY ACTIVATIONS

INTERACTIVE, CHEF-LED STATIONS DESIGNED TO ENGAGE AND DELIGHT GUESTS WITH MADE-TO-ORDER OFFERINGS.

SIGNATURE CAVIAR CART

American caviar, housemade potato chips, crème fraîche, chopped eggs, chives, lemon zest (GF)

\$42 per person per hour

\$175 chef fee (number of chefs determined by guest size)

CAPRESE À LA CARTE

Buffalo mozzarella, slow roasted tomatoes, peaches, prosciutto, avocado spread, arugula, basil pesto, flatbread, balsamic glaze, extra virgin olive oil

\$20 per person per hour

\$175 chef fee (number of chefs determined by guest size)

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EVENING RECEPTIONS

DISPLAYS

BEACON HILL RAW BAR

- Jumbo Gulf Shrimp, *\$8 per piece*
- Wellfleet Oysters*, *\$6 per piece*
- Littleneck Clams*, *\$6 per piece*
- Half Lobster Tail, *\$20 per piece*

Served with cocktail sauce, horseradish, mignonette, fresh lemon, displayed on ice (minimum 50 pieces each)

KENDALL BROOK SMOKED SALMON

Red Bermuda onions, capers, crostini (DF)
\$280 per display (serves 25 people)

LOCAL SUSTAINABLE CHEESE

Hand crafted New England cheeses, chutney, seasonal fruit & berries, artisan breads (V) (Cheese selection is subject to New England market availability)
\$16 per person

CHEESE & CHARCUTERIE BOARD

Assorted local soft & hard cheeses, Parma ham, capicola, soppressata, seasonal fruit, crostini, country breads, chutney
\$20 per person (minimum order for 10 people)

APPLE & CRANBERRY BRIE EN CROÛTE

Garnished with seasonal fruit & berries, assorted crostini (V)
\$250 per display

SEASONAL FRUIT DISPLAY

Melon, pineapple, grapes, berries (VG, GF)
\$16 per person

PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus, broccoli, Roquefort black cracked peppercorn dip, roasted red pepper herb dip (V, GF)
\$16 per person

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron, roasted red pepper hummus, roasted petit vegetables, grilled flatbread (V)
\$16 per person

FLORENTINE BRUSCHETTA

Assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)
\$16 per person

ROASTED VEGETABLE ANTIPASTO

Char-grilled zucchini, summer squash, eggplant, red peppers, asparagus, Buffalo mozzarella, extra virgin olive oil, aged balsamic vinegar, assorted breads (V)
\$16 per person

MEDITERRANEAN MEZZE

Roasted red pepper hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh bocconcini, seasonal grilled petit vegetables, assorted breads (V)
\$22 per person (minimum order for 30 people)

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EVENING RECEPTIONS

SPECIALTY STATIONS

THESE STATIONS WILL BE PREPARED FOR THE GUARANTEED NUMBER OF GUESTS BY A CHEF IN YOUR PRIVATE ROOM.

RISOTTO STATION (SELECT TWO)

GARDEN VEGETABLE saffron (VG, GF)

LEMON & MEDITERRANEAN HERBS aged Parmesan cheese (V, GF)

TOMATO BASIL & MASCARPONE (V, GF)

PUMPKIN & CRANBERRY Asiago cheese (V, GF)

MUSHROOM & SPINACH aged Parmesan cheese (V, GF)

\$22 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

With Char-Grilled Chicken Breast (GF), *\$9 per person*

With Sautéed Shrimp and Scallops (GF), *\$12 per person*

GOURMET PASTA STATION (SELECT TWO)

CHEESE TORTELLINI broccoli florets, Pecorino cream sauce (V)

PENNE tomato basil sauce, shaved aged Parmesan cheese (V)

FARFALLE artichokes, roasted red peppers, tomatoes, basil pesto (V)

ORECCHIETTE baby spinach, cherry tomatoes, roasted garlic sauce (VG)

FUSILLI eggplant carbonara (VG)

GEMELLI PASTA lemon, capers, butter sauce

CONCHIGLIE PASTA spicy Arrabbiata sauce (DF)

LOBSTER RAVIOLI tomato, vodka cream sauce, + \$9

WILD MUSHROOM RAVIOLI cremini mushrooms, baby spinach, cream sauce (V)

RATATOUILLE RAVIOLI roasted ratatouille vegetables, tomato basil sauce (VG)

PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce (V)

\$24 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

With Char-Grilled Chicken Breast (GF), *\$9 per person*

With Sautéed Shrimp and Scallops (GF), *\$12 per person*

POLENTA CAKE STATION

Stone-ground cornmeal polenta baked with aged Parmesan cheese served with a selection of toppings including:

- Mushroom Ragout (GF, V)
- Eggplant Caponata (GF, V)
- Braised Chicken (GF)
- Beef Stroganoff* (GF)

\$30 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

STIR FRY STATION (SELECT TWO)

Served with steamed white rice, udon noodles, fried wontons.

- **CREMINI MUSHROOM** stir fried vegetables, miso ginger sauce (VG)
- **TENDER CHICKEN** stir fried vegetables, red pepper flakes, carrots, teriyaki sauce (DF)
- **GULF SHRIMP & SEA SCALLOPS** stir fried vegetables, red chili peppers, soy-sesame sauce (DF)
- **PEPPERED BEEF TENDERLOIN*** stir fried vegetables, sweet onions, ginger soy sauce (DF)
- **MAINE LOBSTER** stir fried vegetables, Thai basil ginger, garlic sauce (GF, DF), +\$12 per person

\$32 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

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SPECIALTY STATIONS

THESE STATIONS WILL BE PREPARED FOR THE GUARANTEED NUMBER OF GUESTS BY A CHEF IN YOUR PRIVATE ROOM.

CARVING STATIONS

All carving stations are served with fresh baked rolls and country breads.

PEPPERED TENDERLOIN OF BEEF* wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard (GF, DF), \$320 each

BLACK ANGUS BEEF SIRLOIN* cracked pepper brandy sauce, chimichurri sauce (GF), \$360 each

DOMESTIC RACK OF LAMB* rosemary jus (GF, DF), \$95 per rack

OVEN-ROASTED ROSEMARY LEG OF LAMB* Pinot Noir reduction, mint chutney, mustard reduction (GF, DF), \$250 each

MAPLE-ROASTED TURKEY orange cranberry chutney, Dijon mustard (GF, DF), \$285 each

MEDITERRANEAN ROASTED CHICKEN BALLOTINE baby spinach, feta cheese, Marcona almond romesco sauce (GF), \$285 each

BACON WRAPPED STUFFED PORK LOIN Medjool dates, figs, apple brandy sauce (GF), \$250 each

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa (GF, DF), \$390 each

CEDAR PLANKED SALMON dill mustard sauce (GF, DF), \$285 each

LOBSTER & SHRIMP STRUDEL spaghetti vegetables, baby spinach, sweet onions, herbs, lobster sauce, \$360 each

GARDEN VEGETABLES STRUDEL spaghetti vegetables, baby spinach, sweet onions, red pepper chickpea puree, chimichurri sauce (VG), \$250 each

\$175 Chef Fee (Number of Chefs determined by guest size)

GOURMET SALAD STATION (SELECT FOUR)

Served with grilled focaccia bread, assorted rolls, country breads.

- **CARAMELIZED APPLE AND DRIED CRANBERRY SALAD** Baby arugula, walnut, Vermont goat cheese medallions, apple cider vinaigrette (V, GF)
- **BLT WEDGE** iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles & dressing
- **FATTOUSH SALAD** romaine lettuce, Roma tomatoes, English cucumber, French radish, scallions, feta cheese, olives, mint, lemon vinaigrette, lavash chips, pomegranate glaze (V)
- **AVOCADO SALAD** Roma tomatoes, red onions, baby spinach, cucumbers, cilantro lime vinaigrette (VG, GF)
- **CAESAR SALAD** hearts of romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing
- **COUSCOUS SALAD** mango, roasted red and yellow peppers, scallions, honey lime vinaigrette (VG)
- **BUFFALO MOZZARELLA** red and yellow vine ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF)

\$22 per person

With Grilled Chicken, \$9 per person With Grilled Beef Tips*, \$18 per person

With Grilled Salmon, \$18 per person With Sauteed Shrimp and Scallop, \$18 per person

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EVENING RECEPTIONS

STATION ACCOMPANIMENTS

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG, GF), *\$10 per person*

CAESAR SALAD hearts of romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing, *\$10 per person*

BEET SALAD baby arugula, goat cheese, pistachios, citrus vinaigrette (V, GF), *\$10 per person*

CARAMELIZED APPLE & DRIED CRANBERRY SALAD baby arugula, walnuts, Vermont goat cheese medallion, apple cider vinaigrette (V, GF), *\$10 per person*

BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF), *\$12 per person*

SAUTÉED HARICOTS VERTS shallot butter (V, GF), *\$12 per person*

PETIT VEGETABLES garlic and herbs (VG, GF), *\$12 per person*

GRILLED VEGETABLES squash, zucchini, eggplant, peppers, extra virgin olive oil, fresh herbs, balsamic vinegar (VG, GF), *\$12 per person*

PAN ROASTED CREMINI MUSHROOMS caramelized ginger, soy sauce (VG), *\$12 per person*

ROASTED BRUSSELS SPROUTS maple bacon (GF, DF), *\$12 per person*

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD (V), *\$7 per person*

POTATO AU GRATIN hint of nutmeg (V, GF), *\$14 per person*

ROASTED FINGERLING POTATOES fresh herbs (VG, GF), *\$12 per person*

SHALLOT MASHED POTATOES (V, GF), *\$10 per person*

WILD RICE PILAF steamed basmati, wild rice, fresh herbs (VG, GF), *\$10 per person*

OVEN ROASTED PARMESAN POLENTA FRIES (V, GF), *\$12 per person*

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EVENING RECEPTIONS

DESSERT DISPLAYS

THE ULTIMATE DESSERT BUFFET

- Vanilla, Chocolate, Passion Fruit Crème Brûlée
- Boston Cream Pie
- Strawberry Shortcakes
- Cannoli
- Fruit Tarts
- Chocolate Dipped Strawberries
- Chocolate Mousse
- Coconut Macaroons
- Exotic Fruit Skewers
- Chocolate Truffles
- Chocolate Brownies
- House Baked Chocolate Chip, Chocolate Crackle, Oatmeal Raisin Cookies

\$25 per person (minimum of 30 guests)

MINIATURE COBBLER STATION

Warm Georgia peach, cinnamon apple, wild berry cobbler, Madagascar vanilla ice cream.

\$23 per person (minimum of 20 guests)

\$175 Chef Fee (Number of Chefs determined by guest size)

FLAMBÉ STATION (SELECT TWO)

Prepared in your private room by our Chef for the guaranteed number of guests.

Served over vanilla ice cream.

- BANANAS FOSTER rum (GF)
- CAMELIZED PEACHES & PECAN sweet brandy (GF)
- ROASTED PINEAPPLE coconut liqueur (GF)
- PEPPERED STRAWBERRIES Chambord (GF)

\$22 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

THE CAFÉ COFFEE BREAK

Biscotti, house-made cookies, chewy coconut macaroons, rich chocolate truffles.

Includes espresso and cappuccino, freshly brewed Columbian coffee, decaffeinated coffee, and a selection of fine teas.

\$28 per person

\$175 Barista Fee

COFFEE STATION

Freshly brewed Columbian coffee, decaffeinated coffee, and a selection of Dammann Frères black, green, and herbal teas.

\$9 per person, Include espresso and cappuccino add \$6 per person, \$175 Barista Fee Required

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EVENING RECEPTIONS

PÂTISSERIES EN PROMENADE - SWEET CULINARY ACTIVATIONS

CHEF-LED STATIONS DESIGNED TO ENGAGE AND DELIGHT GUESTS WITH MADE TO ORDER OFFERINGS.

LA DOLCE CANNOLI CARRETTA

Classic ricotta cream, crisp golden shells, crushed pistachios, mini chocolate chips, strawberries, orange zest, toasted coconut, powdered sugar

\$42 per dozen (4 dozen minimum)

\$175 Chef Fee (Number of Chefs determined by guest size)

CHURROS & CHARM

Warm churros, cinnamon sugar, toasted coconut, salted pepitas, whipped cream, Mexican chocolate sauce, dulce de leche

\$20 per person per hour (20 guests minimum)

\$175 Chef Fee (Number of Chefs determined by guest size)

THE SUNDAE SOIRÉE CART

Vanilla and chocolate ice cream, warm hot fudge, caramel sauce, seasonal berries, crushed walnuts, Oreo® crumbles, M&M's®, rainbow sprinkles, whipped cream

\$20 per person per hour (minimum 20 guests)

\$175 Chef Fee (Number of Chefs determined by guest size)

Add Fruit Sorbet, \$8 per person

CLOUDS & CONFECTIONS

Select pink vanilla or blue raspberry cotton candy for spun sugar enchantment

Chocolate & Vanilla Cake Pops

Personalized Cart

\$22 per person (minimum 20 guests)

\$175 Chef Fee (Number of Chefs determined by guest size)

THE CHOCOLATE FOUNTAIN

Selection of sliced fruits & berry skewers, marshmallows, graham crackers, Hampshire House cookies (chocolate chip, oatmeal raisin, & chocolate crackle), pretzels, Oreos® & brownies

\$24 per person (minimum 30 guests)

\$175 Chef Fee (Number of Chefs determined by guest size)

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DESSERT SELECTIONS

EUROPEAN MINIATURE PASTRIES – Choux Vanilla, Choux Chocolate, Strawberry Pastry, Pistachio Financiers, Mango Pastry, Opera Pastry, Napoleon, *\$62.50 per dozen (minimum of 4 dozen)*

PETIT FOURS – Almondines, Triple Chocolate Squares, Pistachio Financiers, Chocolate Crumbles, Caramel & Cinnamon Financiers, Raspberry Cheesecakes, Operas, *\$39 per dozen (minimum of 12 dozen)*

CHEF'S ASSORTED DESSERTS Chef's selections of miniature fruit tarts, cakes, confections, *\$39 per dozen*

MINIATURE MOUSSE CUPS chocolate, raspberry & vanilla, tiramisu, lemon meringue, *\$46 per dozen (minimum order of 3 dozen)*

FRENCH MACARONS raspberry, coffee, caramel, lemon, vanilla, chocolate (GF), *\$55 per dozen (minimum order 6 dozen)*

COCONUT MACAROONS (GF) AND ITALIAN ALMOND BISCOTTI, *\$39 per dozen*

HAMPSHIRE HOUSE COOKIE JAR house baked chocolate chip, chocolate crackle, oatmeal raisin, *\$35 per dozen*

SPECIALTY MINIATURE CUPCAKES chocolate, vanilla, lemon coconut, *\$55 per dozen (minimum of 6 dozen)*

MINIATURE BOSTON CREAM PIES golden sponge cake, pastry cream, rich chocolate frosting, *\$39 per dozen*

MINIATURE TIRAMISU mascarpone cheese, lady fingers, espresso, chocolate sauce, fresh berries, *\$39 per dozen*

MINIATURE RICOTTA CANNOLI, *\$39 per dozen*

LEMON SQUARES, *\$39 per dozen*

CHOCOLATE DIPPED STRAWBERRIES (V, GF), *\$55 per dozen*

DECADENT CHOCOLATE TRUFFLES (V, GF), *\$39 per dozen*

EXOTIC FRUIT SKEWERS New Zealand kiwi, Hawaiian pineapple, Mexican strawberry (VG, GF), *\$8 each*

COFFEE & TEA STATION

Freshly brewed Columbian coffee, decaffeinated coffee, and a selection of Dammann Frères black, green, and herbal teas.
\$9 per person

*Include espresso and cappuccino add \$6 per person
\$175 Barista Fee Required*

THE PERFECT FINISH

After dinner drinks and cordials presented tableside from our cordial cart or create your own international coffee.

Price based on consumption

\$175 Attendant Fee required for Alcohol Service

CALL CORDIALS

Bailey's Irish Cream, *\$14*

Frangelico, *\$14*

Kahlua, *\$14*

DELUXE CORDIALS

Grand Marnier, *\$16*

B&B, *\$16*

Cointreau, *\$16*

Mozart Dark Chocolate, *\$16*

Hennessey VS, *\$16*

PORTS

Warres Warrior, *\$15*

Fonseca 10-year, *\$16*

Taylor LBV, *\$15*

Fonseca 20-year, *\$21*

COGNAC

Courvoisier VS, *\$14*

Courvoisier VSOP, *\$26*

Courvoisier XO, *\$31*

Rémy Martin XO, *\$40*

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PLATED DINNER

THREE COURSE PLATED DINNER

INCLUDES FIRST COURSE, PLATED ENTREE, DESSERT, FRESH BAKED ROLLS WITH BUTTER, COLUMBIAN COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF FINE TEAS.

\$86 PER PERSON

FOUR COURSE MEAL, +\$10 PER PERSON

FIRST COURSE (SELECT ONE)

WHITE BEAN AND TUSCAN KALE SOUP roasted tomato, vegetable broth (VG, GF)

ROASTED TOMATO SOUP vine-ripened tomatoes, tomato broth, aged balsamic vinegar, extra virgin olive oil, fresh basil (VG, GF)
(available chilled upon request)

ORGANIC CHANTENAY CARROT SOUP ginger, lime, rock shrimp garnish (GF)

PUMPKIN BISQUE roasted pepitas (V, GF)

MAINE LOBSTER BISQUE velvety lobster broth, sweet sherry, lobster garnish

NEW ENGLAND CLAM CHOWDER clams, bacon, potatoes, cream

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG, GF)

BOSTON BIBB LETTUCE peppered goat cheese medallion, pink grapefruit and orange segments, lemon vinaigrette (V, GF)

AVOCADO SALAD Roma tomatoes, red onions, baby spinach, cucumbers, cilantro-lime vinaigrette (VG, GF)

FATTOUSH SALAD romaine lettuce, tomato, cucumber, radishes, scallions, feta cheese, olives, lavash chips, minted lemon vinaigrette, pomegranate glaze (V)

BEET SALAD baby arugula, goat cheese, pistachios, citrus vinaigrette (V, GF)

CARAMELIZED APPLE & DRIED CRANBERRY SALAD baby arugula, walnuts, Vermont goat cheese medallion, apple cider vinaigrette (V, GF)

CAESAR SALAD hearts of Romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing

BLT WEDGE iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles & dressing

BUFFALO MOZZARELLA red and yellow vine ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF)

WILD MUSHROOM RAVIOLI cremini mushroom, baby spinach, cream sauce (V)

RATATOUILLE VEGETABLE TART flaky crust, Vermont goat cheese, roasted tomato coulis, baby arugula (V)

PAN FRIED CRAB CAKE ancho chili aioli, cucumber relish, field greens, + \$4 per person

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THREE COURSE PLATED DINNER

ENTRÉES (SELECT THREE)

GROUPS OF MORE THAN 30 GUESTS REQUIRE ENTREE COUNTS THREE BUSINESS DAYS IN ADVANCE

FROM THE FARM

GRILLED BEEF TENDERLOIN* shallot mashed potatoes, haricots verts, petit vegetables, port wine reduction (GF)

BEEF MEDALLION* oven roasted fingerling potatoes, baby carrots, asparagus, brandy peppercorn sauce (GF)

SURF & TURF* beef tenderloin, brandy peppercorn sauce, choice of seafood, touch of lemon butter, grilled vegetables, Lyonnais potatoes (GF), + \$10

(SELECT ONE)

- Grilled Gulf Shrimp
- Half Lobster Tail
- Grilled Sea Bass

HERBED RACK OF LAMB* boulanger potatoes, wild mushrooms, artichokes, rosemary jus (GF)

LEMON THYME CHICKEN BREAST fingerling potatoes, petit vegetables, Swiss chard, Meyer lemon jus (GF)

ROSEMARY CHICKEN BREAST leek mashed potatoes, petit vegetables, shallot marmalade, rosemary jus (GF)

PORK TENDERLOIN glazed pearl onions, baby carrots, roasted Brussels sprouts, mascarpone cheese polenta, apple brandy sauce (GF)

FROM THE SEA

HERB-CRUSTED SALMON FILET wild rice pilaf, haricots verts, roasted beets, pomegranate reduction (GF, DF)

LEMON GRILLED SALMON petit vegetables, organic Himalayan basmati rice, ginger-citrus sauce (GF)

SKILLET ROASTED HALIBUT saffron risotto, julienne vegetables, Kalamata olive tapenade, red pepper coulis (GF)

CHILEAN SEA BASS sautéed baby spinach, wild mushroom organic red rice, petit vegetables, lemon champagne glaze (GF)

GRILLED SWORDFISH warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade (GF)

PAN ROASTED SCALLOPS saffron pea risotto, grilled asparagus, arugula pesto vinaigrette (GF)

LOBSTER RAVIOLI roasted vegetables, tomato vodka cream sauce

MAINE LOBSTER roasted corn salsa, sautéed asparagus, herbed butter sauce (GF), + \$10

FROM THE GARDEN

POLENTA CAKES cremini mushrooms, roasted seasonal vegetables, baby spinach, charred tomato coulis, extra virgin olive oil, aged Parmesan cheese (V, GF)

RISOTTO STUFFED TOMATO saffron and ratatouille risotto, grilled asparagus, cremini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar (V, GF)

ORECHIETTE PASTA petit vegetables, Roma tomatoes, kalamata olives, arugula pesto (VG)

RATATOUILLE RAVIOLI roasted ratatouille vegetables, tomato basil sauce (VG)

PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce (V)

WILD MUSHROOM RAVIOLI cremini mushroom, baby spinach, cream sauce (V)

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THE BEACON HILL CLAM BAKE BUFFET

NEW ENGLAND CLAM CHOWDER clams, bacon, potatoes, cream (served table-side)

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG, GF)

CORN ON THE COB (V, GF)

BOILED NEW POTATOES (V, GF)

BARBECUE CHICKEN DRUMSTICKS (GF)

STEAMED ONE AND A HALF POUND MAINE LOBSTER (GF) lemon crown, drawn butter

BEACON HILL TRILOGY OF DESSERTS a miniature Boston cream pie, fruit tartlet, strawberry shortcake

\$125 per person

CLAMBAKE ENHANCEMENTS

PEI MUSSELS white wine, onions, fresh herbs, lime wedges, drawn butter, *\$12 per person*

\$175 Chef Fee (Number of Chefs determined by guest size)

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THREE COURSE PLATED DINNER

DESSERTS (SELECT ONE)

BEACON HILL TRILOGY OF DESSERTS miniature Boston cream pie, fruit tartlet, strawberry shortcake, + \$4

CRÈME BRÛLÉE COLLECTION bittersweet chocolate, passionfruit, Tahitian vanilla (GF), + \$4

NORTH END TRILOGY miniature tiramisu, cannoli, pistachio truffle, +\$4

THE BRIGHT FINISH lemon square, fresh berries, mango sorbet, +\$4

ORCHARD MEDLEY apple strudel, berry cobbler, cinnamon ice cream, +\$4

VALRHONA CHOCOLATE TORTE flourless Belgian chocolate torte, dark chocolate ganache (GF)

BOSTON CREAM PIE golden sponge cake, pastry cream, rich chocolate frosting

TIRAMISU mascarpone cheese, lady fingers, espresso, chocolate sauce, fresh berries

CHOCOLATE MOUSSE Swiss dark chocolate mousse, chocolate shavings (GF)

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar, fresh berries (GF)

WARM CHOCOLATE CHIP COOKIE Madagascar vanilla ice cream

HAMPSHIRE HOUSE COOKIE JAR house baked chocolate chip, chocolate crackle and oatmeal raisin cookies, served family style, + \$1.50

FRESH FRUIT TART seasonal fruit, berries, flaky pie crust, pastry cream

MANGO SORBET fresh berries, mint (VG, GF)

SEASONAL MIXED BERRIES (VG, GF)

APPLE STRUDEL warm German style flaky pastry, crisp apples, Madagascar vanilla ice cream

PEACH & BERRY COBBLER Georgia peaches, seasonal berries, brown sugar streusel topping, cinnamon ice cream, + \$4

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BEVERAGES

BEVERAGES

SEASONAL CRAFT COCKTAILS

SPICE UP YOUR BAR WITH UP TO TWO SELECTIONS OF THESE COLORFUL CONCOCTIONS DURING "COCKTAIL HOUR".

SPRING/SUMMER

APEROL SPRITZ Aperol, soda, champagne, *\$16 per drink*

BLACKBERRY BRAMBLE gin, blackberry liqueur, simple syrup, ginger, lemon juice, blackberry garnish, *\$17 per drink*

BICYCLE THIEF Campari, gin, lemon, grapefruit, simple syrup, soda, *\$18 per drink*

CUCUMBER REFRESHER vodka, lemonade, English cucumber, dried lemon garnish, *\$17 per drink*

HUGO SPRITZ mint, elderflower, soda, champagne, lemon wheel garnish, *\$18 per drink*

PEACH BELLINI peach puree, sparkling wine, simple syrup, lemon juice, *\$16 per drink*

STRAWBERRY BASIL MARGARITA TWIST spicy tequila, strawberry puree, lime juice, organic agave syrup, basil bitters, berry garnish, *\$18 per drink*

LYCHEE & GRAPEFRUIT FIZZ Bacardi Rum, Aperol, grapefruit, lychee, soda, dried grapefruit wheel garnish, *\$17 per drink*

FALL/WINTER

APPLE CIDER CHAMPAGNE COCKTAIL apple cider, rum, champagne, *\$16 per drink*

COLD BREW MARTINI cold brew, vodka, coffee liquor, Bailey's, *\$18 per drink*

FIG MANHATTAN fig vodka, rye, vermouth, orange bitters, *\$18 per drink*

PAPER PLANE Aperol, amaro, bourbon, lemon, *\$17 per drink*

POMEGRANATE PALOMA tequila, pomegranate juice, lime, honey syrup, soda, rosemary sprig, *\$16 per drink*

RUM PUNCH dark rum, compote, orange juice, pineapple juice, *\$16 per drink*

MIDNIGHT BLUES Malibu rum, cinnamon simple syrup, orange juice, blueberry puree, dried orange wheel garnish, *\$18 per drink*



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BEVERAGES

SEASONAL MOCKTAILS

ZERO-PROOF BEVERAGE OPTIONS

SPRING/SUMMER

BLUEBERRY BEE'S KNEES blueberries, lemon, honey syrup mint, floral blend of botanicals

GRAPEFRUIT ROSEMARY MOCKTAIL grapefruit juice, rosemary simple syrup, Kylie Minogue Sparkling Rose (zero-proof)

RASPBERRY LEMONADE raspberries, lemon juice, organic agave syrup, soda

WATERMELON REFRESHER watermelon puree, lime juice, organic agave syrup, orange bitters

PHONY NEGRONI St Agrestis non-alcoholic spirit with citrus, juniper & floral notes, orange peel garnish

BOTANICAL BERRYRITA Seedlip agave, strawberry puree, lime juice, basil, bitters

\$14 per drink

FALL/WINTER

MOCKTAIL MULE apple cider, lime juice, organic agave syrup, ginger beer, Damrak VirGin 0.0

DRY 75 lemon juice, pomegranate juice, organic agave syrup, sparkling cider, floral blend of botanicals

TOM AND CHERRY lemon juice, cherry syrup, soda, floral blend of botanicals

WINTER WARMER PUNCH orange juice, pomegranate juice, cinnamon syrup, orange bitters, Damrak VirGin 0.0

CHAI COLADA Masala chai, pineapple juice, coconut cream, cinnamon, star anise garnish

SPARKLING APPLE CIDER dried apple garnish

\$14 per drink



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BEVERAGES

BEVERAGE STATIONS

CHAMPAGNE EFFERVESCENCE

Our classic champagne selections with seasonal berries, melon, fresh orange, pomegranate juices, St Germain, Chambord
\$9 per person (Champagne and sparkling wine charged upon consumption)

BUBBLY & BOTANICALS CART (ZERO-PROOF)

Seasonal berries, melon, citrus, fruit juices, fruit blend of botanicals, *\$9 per person*

ENHANCEMENTS

- Saratoga Spring & Sparkling Waters, *\$6 each*
- Assorted San Pelligrino Italian Sparkling Waters, *\$7 each*
- Sparkling Cider, *\$26 per bottle*
- Kylie Minogue Sparkling Rosé, *\$40 per bottle (zero-proof)*

\$175 Attendant Fee (Number of Attendants determined by guest size)

THE BEACON STREET BLOODY MARY STATION

Build your own Bloody Mary with our selection of fine vodkas with Bloody Mary mix. Includes freshly candied Applewood smoked bacon, cornichons, ground horseradish, crisp celery, fresh lemon and lime, hot sauce, and jumbo olives stuffed with creamy bleu cheese
\$10 per person (alcohol charged on consumption)

ENHANCEMENTS

Jumbo Shrimp, *\$9 per person*

THE GARDEN OASIS BEVERAGE DISPLAY (ZERO-PROOF) (SELECT THREE)

- WILD CLOVER HONEY ICED TEA sun-brewed iced tea with lemon, sweet clover honey and fresh mint
- RASPBERRY ZINGER LEMONADE classic lemonade with a refreshing twist of fresh raspberry
- GRAPEFRUIT ROSEMARY MOCKTAIL grapefruit juice, rosemary simple syrup, soda, Dhos Orange
- BLUEBERRY BEE'S KNEES blueberries, lemon, honey syrup mint, floral blend of botanicals
- TOM AND CHERRY lemon juice, cherry syrup, soda, floral blend of botanicals

\$16 per person

THE COCOA CONCIERGE

Sip, swirl & savor. Hot chocolate, whipped cream, marshmallows, crushed peppermint, chocolate shavings, cinnamon sticks, salted caramel drizzle, miniature cookies

\$16 per person, (minimum of 20 guests) \$175 Attendant Fee (Number of Attendants determined by guest size)

ELEVATE YOUR COCKTAIL HOUR WITH BAR SNACKS

SPICED MIXED NUTS (VG, GF), *\$12 per person (minimum order 20 people)*

BACON PUFF PASTRY TWISTS, *\$8 per piece (minimum order 20 pieces)*

ASIAGO BAGEL CHIPS (V), *\$8 per person (minimum order 20 people)*

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BEVERAGES

HAMPSHIRE HOUSE BEVERAGE LIST

CALL LEVEL

Tito's Vodka
 Tanqueray Gin
 El Jimador Tequila
 Bacardi Rum
 Dewars White Scotch
 Jameson Irish Whiskey
 Johnnie Walker Red Scotch
 Jack Daniels Bourbon

Wines by the glass:

Chardonnay 14 Hands, WA
 Pinot Grigio Mezzacorona, Italy
 Sauvignon Blanc Kendall-Jackson, CA
 Cabernet Sauvignon 14 Hands, WA
 Merlot Columbia Crest WA
 Pinot Noir Canyon Road, CA

\$14 per drink

PREMIUM LEVEL

Ketel One Vodka
 Bombay Gin
 Tanteo Blanco Tequila
 Mount Gay Rum
 Crown Royal Blended Scotch
 Johnnie Walker Black Scotch
 Makers' Mark Bourbon

Wines by the glass:

Chardonnay William Hill, Central Coast CA
 Pinot Grigio Antinori "Santa Cristina", Italy
 Sauvignon Blanc Frei Brothers, Russian River
 Cabernet Sauvignon William Hill, Central Coast CA
 Malbec Don Miguel Gascon, Mendoza, Argentina
 Pinot Noir Storypoint, CA

\$15 per drink

DELUXE LEVEL

Grey Goose Vodka
 Bombay Sapphire Gin
 Casamigos Tequila
 Patron Silver Tequila
 Pyrat Rum XO Reserve
 Glenfiddich Scotch
 Glenlivet Scotch
 Woodford Reserve Bourbon

Wines by the glass:

Chardonnay Sonoma-Cutrer, Russian River Ranches
 Sauvignon Blanc Frog's Leap, Napa Valley
 Cabernet Sauvignon Hess Select, CA
 Merlot Ghost Pines, Sonoma and Napa Valley
 Pinot Noir Kendall-Jackson, CA

\$16 per drink

Please note: pricing for some spirit forward cocktails may vary.

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BEVERAGES

HAMPSHIRE HOUSE BEVERAGE LIST

SINGLE MALT SCOTCHES

Balvenie 12 years Doublewood, \$20
 Balvenie 14 years Single Barrel, \$25
 Balvenie 21 years, \$50
 Glenlivet 18 years, \$28
 Johnnie Walker Gold, \$22
 Lagavulin 16 years, \$25
 Macallan 12 years, \$22
 Macallan 15 years Fine Oak, \$26
 Macallan 18 years, \$50
 Oban 14 years, \$25

PORTS

Warres Warrior, \$15
 Taylor LBV, \$15
 Fonseca 10 years, \$16
 Fonseca 20 years, \$21

COGNAC

Courvoisier VS, \$14
 Courvoisier VSOP, \$26
 Courvoisier XO, \$31
 Rémy Martin XO, \$38

CALL CORDIALS

Bailey's Irish Cream, \$14
 Frangelico, \$14
 Kahlua, \$14

DELUXE CORDIALS

Grand Marnier, \$16
 Mozart Chocolate, \$16
 Cointreau, \$16
 Hennessy VS, \$16

PREMIUM BOURBON

Maker's Mark Bourbon, \$15
 Basil Hayden's, \$17
 Knob Creek, \$20
 Bulleit Bourbon, \$16

DRAFT BEER

Nightshift Whirlpool Hazy Pale Ale, \$10
 Samuel Adams Seasonal, \$10
 Smuttynose Finest Kind IPA, \$10

NON-DRAFT BEER

Allagash White (Portland, ME), \$10
 Atlantic Brewing Company (Bar Harbor, ME), \$10 (zero-proof)
 Heineken, \$8
 Corona, \$8
 Night Shift (Everett, MA), \$10
 Vaulted Blue IPA (Burlington, VT), \$10

HARD SELTZER

High Noon, \$10

SOFT DRINKS

Soda, \$5
 Juices, \$5
 Saratoga Spring Sparkling & Still, \$6
 San Pellegrino Italian Sparkling Aranciata & Limonata, \$7

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BEVERAGES

HAMPSHIRE HOUSE WINE LIST

CHAMPAGNE & SPARKLING WINES

Kylie Minogue, Sparkling Rose, \$40 (zero-proof)
 La Marca Prosecco, Veneto, \$57
 Domaine Ste. Michelle Brut, Washington, \$45
 Santa Margherita Prosecco, \$60

WHITE WINES

LIGHT BODIED

Pinot Grigio Dileonardo, Italy, \$45
 Sauvignon Blanc Kendall-Jackson, CA, \$45
 Sauvignon Blanc Guy Allion, Loire Valley France, \$45
 Rosé La Crema, Monterey, \$46
 Bordeaux Blanc Barton & Guestier, France, \$48
 Chardonnay Hess Select, Monterey, \$45
 Chardonnay Kendall-Jackson, CA, \$48
 Chardonnay Steele, CA, \$58

MEDIUM BODIED

Pinot Grigio Due Torri, Italy, \$46
 Sauvignon Blanc Frei Brothers, Russian River, \$50
 Sauvignon Blanc Frog's Leap, Napa Valley, \$68
 Chardonnay 14 Hands, Washington, \$45
 Chardonnay William Hill, Central Coast CA, \$46
 Chardonnay Stag's Leap, Napa Valley, \$55
 Sancerre Domaine Fouassier Sur Le Fort, Loire Valley, France, \$90

FULLER BODIED

Sauvignon Blanc Brancott, New Zealand, \$46
 Chardonnay Sonoma-Cutrer, Russian River Ranches, \$60
 Chardonnay Robert Mondavi, Napa Valley, \$75
 Chardonnay Rombauer, Carneros, \$95
 Chardonnay Château Montelena, Napa Valley, \$150

Mumm Napa Brut Prestige, CA, \$65
 Nicolas Feuillatte, Epernay, \$95
 Moët et Chandon Brut Imperial NV, Epernay, \$140
 Veuve Clicquot Yellow Label, Reims, \$155

RED WINES

LIGHT BODIED

Cabernet Sauvignon Hess Select, CA, \$52
 Pinot Noir Canyon Road, CA, \$45
 Pinot Noir Underwood, OR, \$45
 Pinot Noir Kendall-Jackson, CA, \$50
 Pinot Noir Elk Cove, Willamette Valley, OR, \$62
 Pinot Noir Mac Murray, Russian River, \$70

MEDIUM BODIED

Bordeaux Château de Pez, Saint-Estèphe, \$88
 Cabernet Sauvignon 14 Hands, WA, \$45
 Cabernet Sauvignon William Hill, Central Coast CA, \$46
 Cabernet Sauvignon Martis, Alexander Valley Sonoma, \$65
 Cabernet Sauvignon Beaulieu Vineyard, Napa Valley, \$85
 Malbec Don Miguel Gascon, Mendoza, Argentina, \$47
 Merlot Columbia Crest, WA, \$45
 Merlot, Charles Krug, Napa Valley, \$55

FULLER BODIED

Bordeaux Barton & Guestier M de Magnol, Haut-Médoc, \$56
 Cabernet Sauvignon Château Ste. Michelle "Indian Wells", WA, \$50
 Cabernet Sauvignon Sequoia Grove, Napa Valley, \$95
 Cabernet Sauvignon Buehler Estate, Napa Valley, \$85
 Cabernet Sauvignon Caymus, Napa Valley, \$155
 Malbec MAAL Biutiful, Mendoza, Argentina, \$50
 Merlot Silverado, Napa Valley, \$90

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PRIVATE DINING POLICIES

MENUS

To allow for proper planning by our Chef, Hampshire House requires a finalized menu. Plated dinners are offered with a menu of three entrees selected by the Client (subject to approval) at least one month before the Event. If 30 or more guests are expected, a menu count is required at least 3 Business Days in advance of the Event. If menu selections and counts are not provided timely, Hampshire House will select one entrée to be offered to all guests. Any food allergies or dietary restrictions must be communicated no later than 3 Business Days prior to the event. Gluten Free designations are based on information provided by our ingredient suppliers. Warning: Normal kitchen operations involve shared cooking and preparation area. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for our guests with food allergies or sensitivities. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions. Children's meals are available to guests 12 years of age or under, please consult your sales manager for options.

Any food or beverage item not provided by Hampshire House requires the preapproval of Hampshire House to display or serve on-site and may be subject to additional fees.

GUARANTEES & COUNTS

The Hampshire house requires a final guest count no later than 3 business days before the Event. Later changes may result in surcharges and fees. If a guarantee is not provided by the required date and time, the Hampshire House may accept the number of guests originally discussed as the confirmed correct attendance and the charges will be adjusted accordingly. Once final confirmation has been made, charges based on the number of attendees may not be reduced.

MINIMUM COST OF EVENT

The minimum cost of the Event is based on food and beverage items only. Charges for room rental, 7% State and local tax, 18% gratuity and 7% taxable administrative fees will be separate charges. Please note that the administrative fee does not represent a tip or service charge for the waitstaff employees, service employees or service bartenders.

FINANCIAL ARRANGEMENTS

A 50% deposit of the food and beverage minimum is required to reserve a private room. After the correct attendance is determined, the estimated balance (including all labor charges, administrative charges, state and local taxes, entertainment, special orders, etc.) is due no later than 3 business days before the Event.

PRIVATE DINING POLICIES

THE EVENT

Conduct: Hampshire House will not accept certain kinds of parties deemed inappropriate due to the size or nature of the event. We are concerned for all of our clients and wish to ensure that no event becomes disruptive or reflects badly on the facility or interferes with the neighborhood. Hampshire House therefore reserves the right to remove any individual(s) or terminate any event at which Client or any guest of Client violates any law or the decorum of the location and/or the Event, or disturbs any other guest or any staff member of, the Hampshire House with no refund due and without liability to guests or Client. Hampshire House reserves the right to hire necessary security officers, including but not limited to a doorman, when required, at Hampshire House's discretion, at the Client's expense. The Client is fully liable for any damages done by their guests.

Closing Time: If the closing time of the event is delayed or extended by more than one-half hour (with Hampshire House's permission), an overtime labor charge will be added to your final bill.

Décor: The use of traditional tape, nails, staples or tacks to hang objects are not allowed. No decorations are to be hung or draped on existing pictures, mirrors, doors or decor. All decorations must comply with local fire law.

CANCELLATIONS

The Event may be canceled by Client without any penalty to the Client if Client delivers written notice of the cancellation to Hampshire House at least 90 days in advance of the date reserved. Events canceled in writing with less than 90 days' notice will result in the forfeit of the initial deposit. Events not canceled in writing, or canceled with less than 45 days' notice will be charged 100% of the Total Estimated Minimum Price of the Event set forth above, PLUS any out of pocket costs incurred by Hampshire House, and Hampshire House is authorized to, and may charge the Event Credit Card for all such charges. If an event of equal or greater value is later scheduled by Hampshire House for the same time period, Hampshire House will issue an appropriate refund.

SNOW

In the event of snow that results in the city of Boston declaring a Snow Emergency, the Event may be rescheduled to a mutually agreed upon date that is no later than 30 days after the original event date. For events beginning prior to 5pm, the decision must be made no later than 5pm on the previous day. For events beginning at 5pm or later, the decision must be made prior to 11am on the event date. The rescheduled Event will be subject to the minimum guarantees, number of guests or quantities and all contract terms for the original Event.

PRIVATE DINING POLICIES

ALCOHOL & BEVERAGE SERVICE

Hampshire House offers a wide range of superb choices in wine and beverage service. Both “cash” and “hosted” bar arrangements are available. The cash bar set up is \$175.00 for four hours. “Hosted” or “Open” bars will be limited to a maximum of 4 hours or less. However, at the sole discretion of the Hampshire House manager on duty at the event, other arrangements might be made at that time. Hampshire House reserves the right to control and monitor the consumption of alcohol beverages for its own benefit, but it does not represent that it will do so except as required by applicable law. Hampshire House reserves the right to refuse service to any guest or guests, if deemed necessary. In accordance with Massachusetts State Laws, all guests attending event shall provide proper identification to be served alcohol. All beverages must be provided by the Hampshire House and consumed on property. No alcoholic beverages, cannabis products or illegal drugs may be brought into or consumed on the property.

COAT CHECK

Coat Check services are available at the front desk in the lobby of the Hampshire House. Hampshire House is not responsible for any lost, damaged, or stolen items.

CANDLES

For all functions at the Hampshire House, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights in approved containers. Tea-light candles with glass holders are provided by the Hampshire House for your cocktail reception and dinner. The Hampshire House is responsible for adhering to the regulations provided by the Boston Fire Department.

PARKING

Self Parking is available in the Boston Common Garage (approximately 1 block away on Charles Street). Discounted parking validations are available Monday - Friday after 4pm or all day on Saturday or Sunday.

Public events occurring in the city may temporarily affect the availability on accessibility of parking facilities in the area. Clients and guests are encouraged to plan accordingly and consider alternative transportation options when necessary.

VALET PARKING

Hampshire House can assist in hiring a valet company to offer hosted valet parking for your event. Rates are based on time of event, date of event and quantity of cars. Please consult your sales manager for more information. The Hampshire House assumes no liability for theft or damage associated with parking or valet service although we will use reasonable caution to protect the property of our customers.

VENDOR POLICIES

VENDORS

Hampshire House maintains a list of preapproved vendors of services you may find necessary (see <https://www.hampshirehouse.com/preferred-vendors-1/>). However, if you wish to use other services, any companies, firms, agencies, individuals and groups attending or performing at the Event, whether or not for compensation, hired by or on behalf of your event/group shall be subject to the Hampshire House's approval. Two weeks prior to the event, all such vendors will be required to provide Hampshire House with the contact and performance details at least 10 days in advance, and we reserve the right to condition or disapprove any entertainment to assure it complies with applicable licensing and other laws, and to protect Hampshire House and the comfort and privacy of groups in adjacent areas. All vendors must also provide a valid Certificate of Insurance as outlined below. Upon advanced notice from Hampshire House to you, we shall cooperate with such vendor and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the vendor does not interfere with the use and enjoyment of our premises by other guests and members of Hampshire House.

BE AWARE THAT HAMPSHIRE HOUSE IS NOT LICENSED FOR ANY ENTERTAINMENT GROUPS EXCEEDING FIVE MEMBERS.

We reserve the right to approve all specifications, including electrical requirements, from all outside contractors, and if applicable to charge a fee for outside services brought into Hampshire House. Your outside contractors/vendors must comply with all other similar requirements we deem appropriate, in our sole discretion, regarding use of our function space, facilities and use of Hampshire House services and must supply a Certificate of Insurance with the following requirements:

- A minimum of \$1,000,000 General Liability

The certificate must also name as additionally insured as noted below:

Hampshire House
84 Beacon Street
Boston, MA 02108

Each party agrees that the insurance coverage required to be maintained under the provisions of this Agreement shall not limit or restrict its liabilities under this Agreement.

Notwithstanding its publication of a list of preapproved vendors or its approval or disapproval of other vendors, Hampshire House neither supervises nor controls their actions, nor makes any representation either expressed or implied as to their suitability. Further Hampshire House disclaims and shall have no liability for the performance, actions or failures of any vendor contracted or retained by Client, including but not limited to those on the list of preapproved vendors.

VENDOR POLICIES

“DO-IT-YOURSELF” OR “DIY” POLICIES

Clients who wish to take on the responsibility of any duties within the event which would normally be done professionally must notify Hampshire House one month in advance of the event date.

- Set up must be completed within the designated load-in and setup timeframe provided by the Hampshire House. Clients & Vendors may begin setup no earlier than two (2) hours prior to the scheduled event start time. Should additional setup time be required, and if space and scheduling permit, extended access may be granted at the discretion of the event coordinator. Additional charges will apply for any extended setup time beyond the standard allowance.
- Hampshire House will not provide carts, brooms, tape, tools, etc. so please be sure that whoever is handling the DIY items come prepared.
- Everything must be removed from the event space within the 60 minute load out period at the end of the event. Nothing can be stored overnight at the Hampshire House.
- Centerpieces must come preassembled and labeled with where they should be placed.
- Lighting **MUST** be done professionally by a licensed vendor.
- Additional charges apply for excessive dirt/debris.

SPECIAL SERVICES

The Hampshire House staff is happy to work with Clients on the special requirements of the Event. We have extensive experience with many different suppliers in the Boston area. Please consult with a Sales Manager to arrange flowers, special occasion cakes, transportation, photographers, displays or audiovisual equipment. We also offer a wide range of music options, which include classical string groups, jazz trios, and disc jockey service. If you wish to supply your own entertainment of any kind, we must receive the contact and performance details at least 10 days in advance, and we reserve the right to condition or disapprove any entertainment to assure it complies with applicable licensing and other laws, and to protect the Hampshire House and the comfort and privacy of groups in adjacent areas. **BE AWARE THAT HAMPSHIRE HOUSE IS NOT LICENSED FOR ANY ENTERTAINMENT GROUPS EXCEEDING FIVE MEMBERS.**

CONTACT US

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